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DAOSA

CREATING CLASSIC AUSTRALIAN WINES

# DAOSA Late Disgorged (LD) Blanc de Blancs 2018

We are very proud to release our second Late Disgorged (LD) Blanc de Blancs. We disgorged a small batch of the 2018 Blanc de Blancs in June 2026, after 88 months on lees. This second release of Late Disgorged (LD) Blanc de Blancs is made from our Chardonnay vineyard grown on the higher slopes of the Piccadilly Valley. It is a pure expression of Piccadilly Valley Chardonnay, made following the principles of our Method Classic™.

## Harvest date:

13th of March 2018.

## Vineyard description:

The Bizot Vineyard is located in Summertown, in the heart of the Piccadilly Valley sub-region of the Adelaide Hills, and is one of the highest vineyards in the valley at 550m altitude. It was planted by Christian Bizot and Brian Croser in 1995/1996 with several clones of Chardonnay, including French "Burgundy" clones 76, 95, 96 and 277. It is also one of the first Australian vineyards to have been planted using rootstocks in part of the vineyard. The soil is red clay and sandy loams over a 70-million-year-old shale rock formation. The Chardonnay is planted on a north-northeast-facing slope at a relatively high density of 3,200 vines per hectare.

## Vintage description:

The climate in the Piccadilly Valley has a long-term average of 1,172°C days during the growing season, and annual rainfall is approximately 1,100mm. The 2018 vintage was much warmer than average, with 1,513°C days and near-average rainfall (86% of average rainfall during the ripening season). The Chardonnay fruit quality at harvest was superb, with great balance of flavours and acidity.

## Winemaking:

DAOSA is made following the Méthode Traditionnelle, (Method Classic™), the method used in the Champagne region of France. Fruit was hand-harvested on the 13th of March 2018, and whole-bunch pressed, retaining only 560L per tonne of fruit pressed. This gave very bright acidity, clean juice and good primary fruit characters in the juice prior to fermentation. The juice was cold settled in tank for two months before being run into old 600L barrels for primary fermentation. Once primary fermentation was complete, the barrels were topped up, and the wine stayed in-barrel, with some lees stirring, for a further 8 months, during which it underwent malolactic fermentation. The wine was then tiraged on 7th of February 2019, by the addition of yeast and sugar to the wine just before bottling to induce the secondary fermentation in bottle. The resultant sparkling wine was aged for 88 months in bottle before being disgorged with the addition of a low dosage on 24 June 2026. The DAOSA Late Disgorged (LD) Blanc de Blancs 2018 is a pure expression of sparkling Piccadilly Valley Chardonnay.

## Cellaring Potential:

25 years

## Food Pairing ideas:

Roasted scallops with café de Paris butter.

Pigeon pie, red wine jus and girolles.

## Grape Varieties:

Chardonnay (100%), from the Bizot Vineyard in the Piccadilly Valley.

## Closure:

Diam

**RRP**: $180 | **ABV**: 13%




**Terre à Terre PTY LTD. ABN 78 147 922 316**

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